

9135 to 9146. ORUNTIA sp.**Tuna.**

From Mexico. Received through Dr. Edward Palmer (Nos. 1 to 12), December 19, 1902.

A collection of seeds as follows:

9135.

Amarillos. "One of the finest of the Mansa forms of tuna and well suited to the use of travelers, being large and containing sufficient water to quench the thirst. Outside it is amber-yellow in color; inside it is decidedly amber or with orange patches. Very productive fruit of this form will be found in the market up to December. The flesh is firm, with the flavor of boiled carrots with a large admixture of sugar." (*Palmer*.) (No. 1.)

9136.

Cardona. "Nine pears of this variety sold in the San Luis Potosi market for 1 cent. It is a small, rich, sweet fruit. The flesh is blotched with maroon and red. The commonest and most useful of all the tunas, yielding a fair supply in December. This fruit is much used in making a summer drink known as 'colonche,' which is largely in use. *Queso de tuna*, tuna cheese, is a round cake made from *Tuna cardo*. The fruit is divested of its jacket and then rubbed through an earthenware strainer and the resulting mass is cooked six hours, then worked (like candy) until all the heat is expelled, and then put into round frames to harden. This is a commercial article all over Mexico. The tuna *Cardona* contains sugar enough to preserve it." (*Palmer*.) (No. 2.)

9137.

Durasnillo Blanco (little white peach tuna). "Sold in the market of San Luis Potosi, 25 for 1 cent. This tuna is eaten entire, not having its rind removed. The seeds are compacted in a wad to resemble a peach stone. It is but a second class fruit. Inside it resembles a white freestone peach, firm, acid-sweet, with water-colored pulp. Its rind is canary-colored outside. I think this tuna would make a good pickle." (*Palmer*.) (No. 3.)

9138.

Durasnillo Colorado, or little red peach tuna. "Sold 25 for 1 cent in the market of San Luis Potosi. The fruit is eaten entire. Fine acid-sweet, much relished by some. Has the flavor of some late freestone peaches. It is rose-colored on the outside and a rose-pink inside (with a fleecy white spot near the base and also at the apex of the fruit). The seeds are compacted inside in a mass to resemble a peach stone. I think this would make a good pickle." (*Palmer*.) (No. 4.)

9139.

Cuejas. "Sold 30 for 1 cent in the market at San Luis Potosi. A remarkably juicy fruit, with a delightful acid taste, which might make it suitable for wine and a fine jelly. The fruit is first dark mauve, then rich maroon, a color fine for wine and jelly. It is considered but a second-class fruit; nevertheless all that come to the market are consumed." (*Palmer*.) (No. 5.)

9140.

Cameosa. "A Mansa form, sold in the market of San Luis Potosi 9 for 1 cent. A fine rich fruit with a watermelon flavor, and very juicy, making it fine for a breakfast fruit. Inside it has white patches intermixed with its mealy, tempting pulp, which is rich reddish crimson in color. The exterior is a pink crimson. This much prized fruit is abundant until the end of October." (*Palmer*.) (No. 6.)

9141.

Mansa Colorado. "Sold in the market of San Luis Potosi 4 for 1 cent. Old fruit is a dark mauve on the outside and bright maroon inside. A juicy, agreeable fruit which might make a good wine. At the base is a white patch, and at the apex under the skin is a circle of rose color. Many consider this equal in quality to any tuna. Disappears from market at the end of October." (*Palmer*.) (No. 7.)